\*\*\*\*\*\*\*\*\*

## 

ITEM: Spice Oriental Chicken with Rice, Cooked, Dehydrated (OCD)

(170 gm brick pack)

NSN: 8940-01-467-2207 ITEM SPECIFICATION: PCR-C-026

APPROXIMATE CALORIC VALUE: 603 Kilocalories (PRIMARY)

## **DEHYDRATED CHARACTERISTICS:**

APPEARANCE: Powdered tan/brown colored sauce mixture, beige to tan diced chicken pieces (natural proportion color), short grain rice with smooth surface, diced/pieces red pepper, peanut halves/whole, diced/pieces green beans, sliced water chestnuts sliced/pieces mushrooms.

ODOR: Oriental spices, chicken, rice, Oriental style sauce, vegetables

FLAVOR: Chicken, rice, salty, Oriental spices, mild vegetables.

TEXTURE: Powdery sauce mixture, dry brittle components\*, very dry mouth-feel.

## **REHYDRATED CHARACTERISTICS:**

APPEARANCE: Tan/brown Oriental sauce, beige to tan diced chicken pieces (natural proportion color), cream colored short grain rice, dice/pieces red pepper and, peanut halves/whole, diced/pieces green beans, sliced water chestnuts sliced/pieces mushrooms.

ODOR: Cooked chicken, rice, vegetables, Oriental style sauce, mild seasoning,

FLAVOR: Spicy, moderate heat, Oriental spices, mild vegetable, cooked chicken and rice.

TEXTURE: Moist tender chicken, soft – slightly firm rice, crunchy water chestnuts, slightly soft – firm vegetables, crunchy peanuts, and moderately thick sauce.

## **DEFECTS LIKELY TO OCCUR:**

APPEARANCE: Dehydrated and rehydrated: Darkening or loss of color of sauce, rice, chicken and vegetables.

ODOR: Dehydrated and Rehydrated: Cardboard, oxidized, stale, rancid, scorched, burnt, old fowl.

FLAVOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, loss of spice, old fowl, starchy.

TEXTURE: Dehydrated: Very hard, tacky components. Rehydrated: Unrehydrated product, chewy, dry chicken, excess water.

\*SPECIAL NOTES: Some ingredients such as rice, pasta or bacon may not be freeze dehydrated and will not easily crush to powder.